

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE !

Vol. 3 No.21

May 21, 1945

ENRICHED PRODUCTS

You are automatically serving enriched white bread and rolls in your food service if these are purchased from a commercial bakery. However, you are not serving enriched products in your food service if these are prepared in your own bakeshop, unless you have taken steps to do so. This is done through either (1) the purchase of enriched flour, or (2) through the use of enrichment wafers or concentrates which are added during preparation to unenriched flour. Which ever method is feasible in your area, the enrichment of white flour is recommended.

The serving of enriched white flour products in your food service is one of the basic improvements which you can make to the diets of those you serve. By Government order it is mandatory that all white bread made by commercial bakeries, effective January 18, 1943, and all white rolls made by commercial bakeries, effective May 1, 1944, be enriched.

The enrichment of white flour used by restaurants and institutions is at the present time voluntary in your state, but it is, nonetheless, recommended, as it entitles you to state that you are serving enriched white bread and enriched white flour in your food service in accordance with Government nutrition recommendations.

Formerly, white bread and white flour products were not in high favor. However enriched white bread and enriched white flour are BASIC SEVEN FOODS in contrast to the unenriched products.

Enrichment is a term used to denote the addition of two B-Vitamins (Thiamine and Niacin) and one mineral (iron) to white bread and flour, in accordance with standards established by the Federal Food and Drug Administration. Addition of these substances restores white bread and flour to approximately the level of whole wheat as to these three substances.

Many food services are also using enriched doughnut flour. Since doughnuts are popular breakfast items and reach large numbers of workers, we suggest that wherever the supplier can offer you this enriched product, that you so specify in your purchases.

WAR FOOD ADMINISTRATION-OFFICE OF SUPPLY-CCC

Industrial Feeding Section-Room 700-821 Market Street San Francisco, 3, California
Telephone Exbrook 8381-Ex. 44

LIBRARY
CURRENT RECORD
JUN 15 1945
U.S. DEPARTMENT OF
INTELLIGENCE